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Norwich, Thursday, Aug. 4, 1910.

SPECULATIVE HOME BREAKING.

This is what a New York woman who practices law sees in the divorce courts where alimony is being demanded and is really the pivotal issue of the case. She styles the alimony grant, but it is in politics. It doesn't matter unless the fruit of the bunco-steer's schemes are in the same class. The day does not appear to have arrived yet when the man or woman who plots to marry into a wealthy family for what other can get out of it for themselves is regarded as a criminal, but it is plain enough in many cases that there was never any love or honor in the transaction and that it is when called by the right name well-schemed robbery. If there is anything more ignominious than a scheme of this kind in life, what can it be? Some of these operators are bad enough and senseless enough to boldly boast of their plan and to find joy in its success. Instead of being in luck, as they regard themselves, every one of them should be in jail.

Alimony as awarded in these days is an encouragement of this sort of villainy and the courts should have care that injustice does not sit where justice should in such cases. The speculative breakers-up of homes should be discouraged by the courts of the land as fast as possible.

NINETY-TWO VACANCIES.

There are ninety-two vacancies in West Point military academy, not because there are not young men enough in the country who would like the free education and large opportunities in life which it opens, but because of the failure of those who have won scholarships to make good, and the negligence of those who have the appointment of cadets to fill these positions. The Baltimore American is right, when it says these vacancies ought not to exist, whatever the cause. The course of study, the rigid discipline and the muscle and nerves-making physical training at the academy are too valuable to be overlooked and wasted. The remedy is not hard to find. If the vacancies are not filled by those who, under the law, have the power to fill them, let them be filled by other methods. There are two methods at hand, both worthy of consideration. The first is the one suggested, the transfer of the appointing power from those who do not exercise it to those who will. The second is the resort to competitive examinations, mental and physical, to be open to all young men who attain the highest average to be awarded scholarships irrespective of existing appointing powers.

"Of the two the latter is more democratic and surer, perhaps, a better grade of students. Indeed, there are thousands of parents who are more than anxious that their sons should have an opportunity to receive the thorough instruction, mental and physical, and the discipline, which are lacking in private schools and colleges, and which may be found in their highest perfection in the military and naval academies. Parents are willing to pay for this instruction for their sons.

"This inquiry is, therefore, timely. Why not, if possible, and if consistent with the policies of the war and navy departments, open those academies to ambitious youths who can gain entrance outside the present appointing powers?

It would be in better form for such a republic as this if open competition was the form everywhere. This is really what the examinations amount to throughout New England.

PRETTY GOOD CAMPAIGNERS.

The candidates for gubernatorial favors in Connecticut this fall are courting the republican party of eastern Connecticut as if it was the real summer girl of all New England and too fascinating to be left alone for a moment.

There is no denying that the Hon. E. J. Lake has the advantage of one to the manor born, and a wide and hearty acquaintance with our leading men; and is the most experienced campaigner; but, doubtless, he notices that friends come and go, and that the alignment of strength for him is somewhat different from what it was two years ago. It would seem as if Mr. Lake's claim was the most valid—that as a lieutenant governor of good repute he enjoys a prestige which no man can easily wrest from him.

Charles A. Ho was private secretary to Mr. Lake's opponent, doesn't neglect this eastern friend, but is here every week at least once, and it is only just to him to say that he has strong friends in this part of the state. Mr. Goodwin was born in Hartford, Conn., April 18, 1875, and is the son of Francis and Mary Goodwin. He comes of old colonial stock, his early ancestors settling in Connecticut, Mass., in 1638. Mr. Goodwin received his early education in the schools of his native city, in addition to a course at St. Paul's, Concord, N. H. After graduating from Yale in 1895, he completed the law course at Harvard and was admitted to the Connecticut bar on January 1, 1896. He immediately entered the law office of Gross, Hyde & Shipman, where he remained until 1904, when he went into partnership with H. Toscan Bennett under the firm name of Bennett & Goodwin. He was private secretary for the late Governor Ledyard and enjoys the support and confidence of many of his ablest supporters.

The friends of both candidates are positive that the galling and election of their favorite is sure, but the regular republican convention in September will settle all differences of opinion and in November the party that does things for Connecticut will make itself heard and felt.

There is no reason why the Grand Army should worry about the Confederate uniform on General Lee in the hall of fame. It doesn't cast any worse reflections on the country than upon the wearer.

It has been discovered that the real "tar baby" was born way back in the days of Ham. He is one of a few things that have lasted.

THE BUSINESS MEN'S ASSOCIATION.

The Connecticut Business Men's organization doesn't regard itself as a political organization, and apparently has not yet become conscious of the fact that it is in politics. It doesn't realize what a short-cut into politics is like.

In answering Chairman Comstock's letter the representative of that body says: "The State Business Men's association is not a political machine, and is not seeking to carry on a political campaign, but merely a campaign of education and enlightenment. It does not, and cannot, pledge the votes of its members to any particular party or candidate; but it hopes to be able to inform its members, and the entire electorate, as to the attitude of parties and candidates toward this important question of state supervision of private corporations holding special and exclusive franchise rights."

Now, what does the above mean? The association has a political policy which it apparently regards as a popular policy with the people, and is challenging all proposed candidates to commit themselves to it, and it is a proper inference for every prospective candidate to speak up, that if he doesn't speak up he invites organized opposition which has appointed itself an agent to inform the people who's among candidates for the purpose of giving one class of candidates popularity over another. The intention is certainly to make the Business Men's association not only proposes to dictate a policy but to see that it is carried out.

Every man is in politics as an individual by virtue of the duties of citizenship; and, now, as a body, this organization is in politics for a purpose, and it is really giving notice that it expects its political acts to amount to something.

It may be as innocent as the fellow who "didn't know where he was going," but he knew that he was on the way," but most perceiving citizens could tell by a glance at him that he wasn't headed for the land of endless delight; but it will have to excuse others if they recognize its purpose and apply to its action the proper label.

By every inference that can be drawn the State Business Men's association is with the party that line up with it. It offers its support as something to be politically won, and is in politics clear up to its neck.

EDITORIAL NOTES.

Happy thought for today: If you want to be in good spirits, leave out ardent spirits.

The Oyster Bay cocktail is in the limelight. It isn't such a lifter as the high-ball variety.

In high civilization the organized forces fleece the unorganized masses. It has ever been thus.

The place to go after eating a hearty meal at this time of year is to walk, not bathing. It is safer.

If you cannot find anything else to be thankful for, just remember that the sun-bath hasn't been cornered.

There is no escape for the evil doer with the wireless pursuing him, except in a little slaying on his own account.

Mr. Rockefeller can talk about cheerful forgiveness, so those who have said the worst things about him can entertain hopes.

Secretary Ballinger has the unwelcome support and endorsement of the Secretary Wilson of the agricultural department.

If Aunt Della would make public the recipes of the dishes Taft likes to eat she might get a special bonus to the grocery trade.

General Weyler gives notice to recalcitrant Spaniards that if his forces are called into action the cemeteries will have to be enlarged.

A party as intelligent as the republican party is not going to deny as good a president their support when they realize how he merits it.

A California professor says that the colored race will be extinct in three hundred years. He's eligible to any Annapolis club in the country.

To feel the call of the wild is an evidence of a latent love if one has not responded to it for years and time is still limited and the purse lean.

We talk about the non-enforcement of the pure-food laws, but the way to correct impure milk is at the kitchen door. No one needs call in the police.

In six weeks Maine will show this country whether she stands pat or not, or flatter Cannon to acknowledge that he has upset the whole country.

It is considered worthy of attention that the befuddled hookworm boy of the south has frequently asked the top if he had to take the hookworm with him.

The Virginia woman who called by telephone for a reporter to come down and get the story as she was preparing to commit suicide, stuck to her favorite paper to the last.

England has no bouquets for murderers. One sentenced on July 15 is to be hanged on August 19th. It does not take England longer to execute a criminal than it does to build a Dreadnaught.

The Girl Behind the Soup Plate.

It is the inalienable right of the American waiter girl to insist on wearing a "rat" in her hair, and to strike if that right be denied her, as it has been in a Pittsburg restaurant.

Nevertheless, the eating public has certainly half-defined rights in the premises, and it is in half of them that these lines are penned.

Years ago, when coiffures were far more modest than now, the French traveler, Max O'Reil, entered by a test against the frizzly look of many of the young women who waited on him in American homes and restaurants.

The ground for his fears is enhanced by the head-dressing modes of the moment. You never know when one of these little curls of store hair will drop into the soup, and you are never quite sure that it has not dropped therein, off stage, and been retrieved.

No woman looks well in the bumble bee nest style of dressing the hair now in vogue, and the girl behind the soup plate looks rather worse than others. She ought to wear a coquettish little cap.

Woman in Life and in the Kitchen

Water Custard.

Four tablespoonfuls of sugar, one-quarter teaspoonful each of salt and baking powder, one cup of milk, one egg. Break the egg into the other ingredients and beat hard. Put into the mixture a cup of cold water and stir until smooth and free from lumps. Set the little bowl containing the mixture into a vessel of boiling water and boil steadily for fifteen minutes. At the end of 15 minutes take out the bowl, grate nutmeg over the top and set on ice until ready to serve. It should be boiled very slowly or they will form in the bowl.

Economy Stained Pudding.

One cup of grated Irish potatoes, one cup of grated carrots, one cup of chopped suet, one cup of currants, one cup of raisins, one cup of brown sugar, two cups of flour, one tablespoonful of baking soda, a small spoonful of salt, spices to taste. Some housekeepers may think that too much soda is prescribed, but there is no mistake in the amount named. Mix well and cook in a steamer for three hours. The pudding will keep for a long time and may be reheated over and over.

To Keep Away Moths.

Sassafras bark sprinkled among the woolen materials or furs in the spring serves better than pepper or mothballs to keep moths from their nests. It has no unpleasant odor when unpacked in the autumn.

FASHIONS AND FADS.

Every blouse nowadays is frilled.

All materials are exceedingly sheer.

The bronze slipper is with us no more.

No more white gloves; gloves match the costume.

Wide shirring has found its way even into the bolero.

Eyelet embroidery is fashionable in every form, this season, and especially on a gown.

The printed chiffon and mousseline scarfs are smart, especially those of Persian design.

An attractive auto coat is made of heavy pongee with the collar of rose-colored silk.

One sees very few dresses of any heavy material, except a few tailor-made for travelling wear.

Delicious Iced Tea.

"Make tea by putting the leaves in a strainer with proportion of two whole cloves to each cup and pouring the boiling water through the leaves slowly," says "Woman's Home Companion" for August. "While it is still hot add sugar and lemon to taste. Pour again through a piece of cheesecloth to strains. Makes it a quite clear and of a pretty color. When it is sufficiently cool put in refrigerator until ready to serve. In each glass put crushed ice, two or three sprigs of mint and Maraschino cherries, strawberries or raspberries, as convenient as well as a thin slice of lemon."

SOME NOVEL SALADS.

Calves' brains, plainly boiled in salt and water, chilled on the ice, cut in small dice and served on a bed of tender lettuce with mayonnaise, make a delicious hot-weather dish for Sunday night.

When there is no olive oil in the house a hot salad may be made of lettuce and bacon. The bacon, which must be cut into cubes—a delicate brown, then throw it and the lettuce into a bowl, add cold water, salt and pepper as needed. Use hot vinegar.

Canned pimientos (Spanish peppers) make a salad as good as any. It is beautiful to look at. Open the can, let it stand 15 minutes for odors to escape, and then turn contents into a colander, run off the cold water, pour the rosy vegetables. Give them a good wash, then drain carefully and chill them thoroughly on the ice. Serve on lettuce dressed with mayonnaise or French dressing. If the family is small a whole can of the pimientos will not be too much. The lettuce bed makes a pretty dish and adds a note of taste to the salad.

When the larder runs dry, if there are only some stale white bread, cut it up in small cubes, rub one with a cut of onion or clove of garlic. Dress with French dressing an hour before eating. So the oil can soak in, and if there are two pieces of pimiento left from the can already mentioned, add them to the dish. This may seem a little messy to look at, but it will taste all right.

A sweet orange salad, which turns out an ornamental dish, is made by cutting the fruit in round, thin slices and using rum and sugar for the dressing. A banana salad, which should be cut in lengthwise slices and put on lettuce, dressed with sugar and lemon juice. Capers add an excellent note to potato salad and give it a pretty look, while any species of lettuce may have the same taste immensely varied with raw egg dressing. Beat the egg, white and yolk together, till it runs freely; add three teaspoonfuls of sugar and pepper to taste, and a tablespoonful or more of olive vinegar. Then let the dish stand until the edges of the lettuce begin to wilt. A French gourmand always "fades" his salad in this way before eating it.

A California wrinkle for giving lettuce a more piquant taste is to use a few drops of Worcestershire sauce with French dressing. A mixed salad of lettuce, tomatoes, asparagus, egg tips, onions and celery hearts would be improved with a small teaspoonful of Worcestershire sauce. The other condiments would be oil, vinegar and salt.

Watermelon Cake.

White Part—Whites of six eggs, two cups of white sugar, one cup of butter, one cup of milk, four even cups of flour, two teaspoonfuls of baking powder. Flavor with lemon.

Red Part—Whites of two eggs, three-quarters cup of red sugar, one-half cup of butter, one-half cup of milk, three cups of flour, two teaspoonfuls of baking powder. Flavor with lemon.

Beat the sugar and butter to a cream and the eggs to a stiff froth. Bake half the quantity of the white part for the first layer then one of red and put two rows of raisins about one inch apart. Finish with white layer. Bake in two layers. The raisins represent the seeds of the melon. Only a few are needed.

Gives a Smart Touch.

A smart touch is given to some of the tan-colored linen crash suits by a scarf of black messaline which is threaded through straps at either side

of the front of the coat and fastens in a bow with tasseled ends.

Gain Slim Effect by Loose Belt. One thing which the amateur dressmaker sometimes loses sight of is the necessity of having the belt of a one-piece gown quite large enough to fit comfortably.

Thin lines are still in fashion and to secure them it is necessary to have a belt quite large, except with unusually slender figures. Even with other gowns the rise from front to back will be quite noticeable.

In many well-made costumes the waist line measures a surprisingly large number of inches. Although, of course, the effect produced is not that of a thick or clumsy figure.

The final effect of slenderness is obtained, not by too tight a belt, but by the way the belt is shaped and placed on the gown. It should all ways slope upward from the middle of the front, being highest in the back. This shape is sometimes so gradual that it is hardly perceptible, and with other gowns the rise from front to back will be quite noticeable.

Besides being placed on the gown so that it rises in this manner the belt is often graduated in width at the sides, often only a very little, but sufficient to improve the effect on the slender figure.

Flowered muslins are always favorite and becoming, and this year are to be found in both the allover designs and in the small-figured patterns with flowered borders.

These make up most charmingly and are not very expensive, although it must be admitted that the borders are becoming more and more elaborate.

The plain muslins are in every shade imaginable, but the light colors are the most fashionable for young girls.

The accordion-pleated and the gathered frocks are again fashionable, made up in either muslin or voile, but the lines must always be straight and the skirts not too wide.

A belt or giraffe is on every style of frock that is not in one piece and is placed above the natural waist effect that still remains popular.

A Useful Frock.

For the girl of the house is no frock more useful than one of foulard, and the darker colors can be made up most simply.

A dark ground with white figures is the most suitable for travelling. Voile and foulard are much alike in coloring this season and are made up in the same manner, but the lining of the voile makes it the more expensive material of the two.

It may be termed rather the smarter also, for it has not been so popular until this summer.

The very thinnest qualities are not appropriate for young girls, for whom the heavier, more substantial frock, should be chosen.

Some Bread Recipes.

For one loaf of whole wheat bread, take one pint of whole wheat flour and one tablespoonful of molasses; stir in whole wheat or sifted graham flour to make a soft dough too stiff to stir easily, but not stiff enough to knead. Pour this dough into a well greased pan and cover; let stand in a warm place for an hour, then bake for three-quarters of an hour in a moderate oven.

Tongue and Jelly Salad—To one quart of ripe tomatoes, add one slice of onion, a bay leaf, a sprig of parsley and a stalk of celery. Simmer fifteen minutes. Cover one-half box of gelatin with one-half cup of cold water, let stand half an hour; dissolve over hot water, add to the tomatoes, and serve with a dressing of mayonnaise. O. T. M., Illinois.

Whole Wheat Gem—One cupful of white flour, quarter cupful of sugar, three teaspoonfuls of baking powder, half teaspoonful of salt, one cupful of milk, one egg well beaten one-half cupful of cold water and one-half cupful of butter. Mix all together in a bowl, add flour to make a stiff dough and knead until smooth. Set in a warm place to rise for several hours. When light, form into balls and place in greased pans about two inches apart. When again light, bake in a moderate oven for forty-five minutes. Fine for lunch or picnic dinner.

Sweet Toast Buns—Two cupfuls of white flour, quarter cupful of sugar, one cupful of sugar, half a cupful of lard; half a cupful of butter; one-fourth cupful of cold water and one-half cupful of butter. Mix all together in a bowl, add flour to make a stiff dough and knead until smooth. Set in a warm place to rise for several hours. When light, form into balls and place in greased pans about two inches apart. When again light, bake in a moderate oven for forty-five minutes. Fine for lunch or picnic dinner.

Tomato Mousse. Cook one pint of strained tomato with one slice of onion, two cloves, two tablespoonfuls of vinegar, one-quarter cupful of sugar, one-half teaspoonful of salt, one-fourth teaspoonful of red pepper. Cook a little and add more seasoning according to taste. Mix with cold water and pepper to taste. Remove from the stove and add two tablespoonfuls of gelatin dissolved in water.

Don't Persecute your Bowels

Cut out cathartics and purgatives. They are brutal—harsh—unnecessary. Try CARTER'S LITTLE LIVER PILLS.

Purely vegetable. Act gently on the liver, eliminate bile, and soothe the bowels. No cathartics, no cathartics, no cathartics. Only Headache and indigestion, no million have.

Small Pill, Small Dose, Small Price

GENUINE must bear signature:

Wm. Wood

Colds Conquered Means Sickness Saved

Anyone interested in the cure of Consumption should get one of the best-selling of recoveries by the use of Eckman's Coughs, Croup and Pneumonia.

It is the beginning of more serious troubles—Eckman's Coughs, Croup and Pneumonia. Take it in time.

Savannah, N. Y., May, 1908. Gentlemen: For five or six years I was troubled with cough and expectoration. My case was declared incurable by my doctor. After taking Eckman's Alterative I was cured. I was entirely cured.

(Signed) Affidavit, James W. Knapley. Eckman's Alterative is good for all Throat and Lung troubles, and is on sale in Norwich by Lee & Osgood Co., and other Druggists. It can also be obtained at our Pharmacy, 74 Franklin Street, Druggists. Ask for Booklet of Cured Cases. Write for Free Trial to The Eckman Laboratory, Phila., Pa.

KNACK OF LOOKING COOL.

It is of little importance to feel cool if you do not look cool also.

With some women it is almost an art, this ability to look cool and pleasing to the eye when the thermometer says.

One woman who has achieved it in a remarkable degree seldom wears white, which is commonly believed to be the coolest of colors.

"It is the opaque, too creamy, too hot," she says. She prefers colors that are cloudy and transparent, with cool tones in them.

Better a clear, cool blue, ice green, or even transparent black. Another point in looking cool is to select fabrics that will fly out, that will blow a little, filmy things that stir with the slightest breeze.

Stiff starched frocks invariably look hot, no matter what the color. Red and orange and purple, however, are undoubtedly heating, and should be tabooed during tropic weather.

Looking cool is also a matter of being easily dressed. Tight collars, tight cuffs and tight shoes fail to inspire either the wearer or the observer with feelings of coolness and peace.

BATHING PRECAUTIONS.

Don't let your love of the water run away with your common sense. There can be no fixed limit when to leave ocean or lake or stream, but at least get out before the teeth chatter and lips turn blue.

Don't forget that the person who is used to salt water bathing only cannot take the same liberties in fresh water. Reaction from the latter is slower and there is little or no tonic effect.

Don't neglect to know in what kind of a stream you are taking your daily swim. One reason of typhoid fever, for example, is the country is built on the swampy places was near the outcome of sewers or in water that was polluted.

Don't think because bathing agrees with you one time that it always will. No matter how much good your dipping in ocean or creek did you last summer, it may be injurious now. It is wise before going to a summer resort to have your physician's advice on the good or ill effects of the daily dip for you.

Don't disregard warnings that should tell you bathing is not helpful. If on coming out of the water you feel languid for hours, if it takes a long time to get warm, above all, if it gives you a queer feeling under the heart, cut out the sport, no matter how enjoyable.

THE MOHICAN COMPANY

Thursdays and Friday

PURE FOOD SPECIALS

Sliced Bacon Sugar - lb. 20c

Fig Bars - 3 lbs. 25c

New Potatoes - peck 19c

Best Lamb Chops - lb. 17c

Confectioners' Sugar - 3 lbs. 20c

Round Steak - lb. 18c

Ginger Snaps - 4 lbs. 25c

E. C. Corn Flakes 3 pkgs. 25c

Best Grade Frankfurters - lb. 13c

Large Gold Dust - 18c

Table Butter by the Tub or Print lb. 29c

Full Cream Cheese lb. 18c

Sliced Dried Beef - lb. 25c

Pure Lard - lb. 14 1/2c

by the Tub or Print

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